

Courgette Restaurant

Chef's Choice

Five Course Degustation Menu \$85pp

Matching Vines \$50pp

**Courgette Blossom, Sun-dried Tomato, Basil,
Mozzarella & Baked Tomato Coulis**

*2017 Riverby Estate Sauvignon Blanc
New Zealand (80ml)*

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**Yuzu Sesame Seed Crusted, Atlantic Salmon, Pappadam,  
Shiitake, Aromatic Coconut, Lime & Coriander**

*2019 Lark Hill Riesling - Canberra District (80ml)*

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**Artisan Duck, Maple & Cognac Sausage, Seared Scallop,
Soft Polenta, Sweet & Sour Pickled Red Cabbage**

2019 Kerralee Ruby Pinot Noir Rose - Canberra District (60ml)

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**Angus Beef Filet & Ox Tail, Paris Mash, Pea Puree, Mushroom  
Wattle Seed & Native Bush Tomato Demi-Glaze**

*2016 Sergi 'Seductive' Basket Pressed Shiraz  
Adelaide Hills SA (80ml)*

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**Lindt Chocolate Marquise, Fresh Raspberries,
Hazelnut Praline Ice-cream, Chocolate Shards**

*2016 Nugan Estate
Cookoothama Vineyard Botrytis Semillon (40ml)*

We cater for dietary requirements & we have a vegetarian menu.

Executive Chef James Mussillen

Chef Sania Tahmassebi